

BODEGAS

# FAMILIA CHAVARRI

EST. 1882

SEÑORÍO DE OSUNA

## INTENSE FRUITY AND FLORAL AROMAS

D.O. RIAS BAIXAS

**GRAPE VARIETY:** 100% Albariño

**VINIFICATION:** Destemmed and pressed grapes, going through cold maceration to produce increased intensity of primary aromas typical of the variety. The winemaking process includes low fermentation temperature to accomplish secondary aromas and finally it goes through a maturation in lees for five months in stainless steel tanks.

**ASPECT:**

Clear, bright, yellow pale colour with hints of gold. Strong tear.

**AROMA:**

Highly intense fruity and flowery aromas with easily found hints of apple, pear, grapefruits and aromatic herbs.

**MOUTH:**

Easy to drink, fresh, balanced and persistent with fruity shades. Great wine with strong personality.

**SERVING TEMPERATURE:**

Serve between 8 to 9°C.

